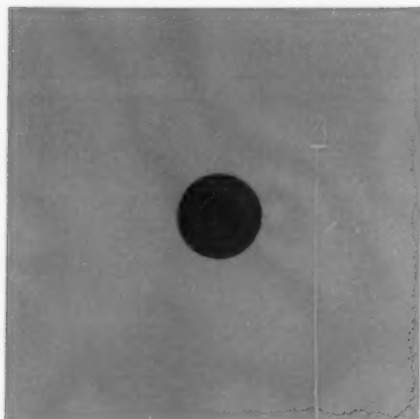


**Supplement to Cornell Extension Bulletin 1033  
POTATO GREENING UNDER ARTIFICIAL LIGHT**

**Guidance Chart for Determining  
Extent of Greening  
in White Skinned Potatoes**

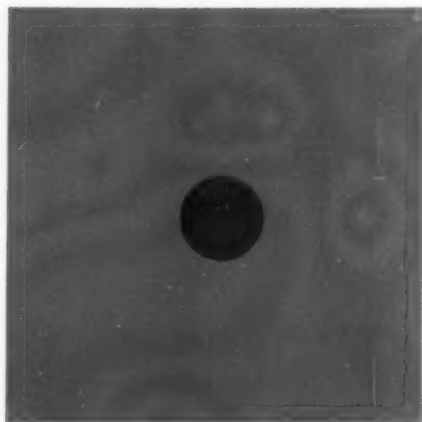
**NEW YORK STATE COLLEGE OF AGRICULTURE**

# Guidance Chart for Determining Extent



**Plate 1.**

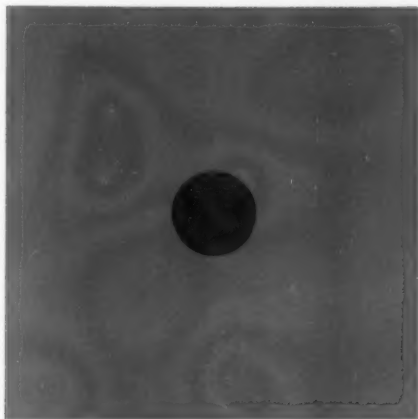
Normal skin color of white potatoes that have not been exposed to light.



**Plate 3.**

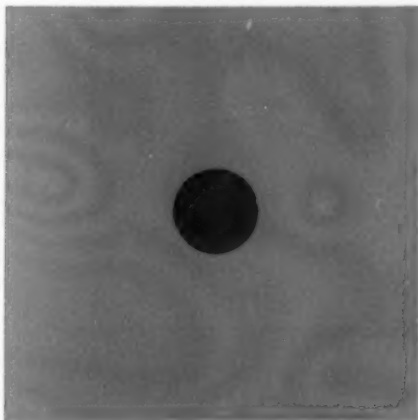
Inspectors would usually consider this degree of color on potatoes as damage (failure to meet U.S. No. 1 grade) on the basis of external appearance alone. Cutting would probably not be necessary.

# of Greening in White Skinned Potatoes



**Plate 2.**

Inspectors would suspect potatoes of this color of possible damage by greening and would cut some to determine the depth and extent of greening. (Potatoes must be **free from both external and internal damage** caused by greening to qualify as U.S. No. 1 grade).



**Plate 4.**

Potatoes at this stage of greening are far past any consideration for U.S. No. 1 grade because of damage caused by excessive greening.

A publication of the  
New York State College of Agriculture,  
a unit of the State University,  
at Cornell University,  
Ithaca, New York

May 1959



Cooperative Extension Service, New York State College of Agriculture at Cornell University and the U. S. Department of Agriculture cooperating. In furtherance of Acts of Congress May 8, June 30, 1914. M. C. Bond, Director of Extension, Ithaca, New York.

